

RADIO CALL SIGN

Elation
7/22/01

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

COMPLETED

PERSON
RESPONSIBLE
FOR
CORRECTION

CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		PROVISIONS – MEAT FREEZER					
1	10	PLASTIC BINS CONTAINING FOOD WERE STORED DIRECTLY ON THE DECK OF THE FREEZER.			07.22.01	F&B Manager	Corrected during inspection.
		FOOD SERVICE – GENERAL					
2	20	THE CORNELIUS ICE MACHINES HAD AN ABSORBENT GASKET BETWEEN THE ICE MAKER AND THE BIN.			08.04.01	Chief Engineer	Ordered Aug. 04, 2001 Req. 416041EL
		MAIN GALLEY – POTWASH					
3	22	THE FINAL RINSE PRESSURE AND TEMPERATURE GAUGES WERE NOT OPERATING PROPERLY.			08.04.01	Chief Engineer	To be replaced.
		MAIN GALLEY – WAREWASH MACHINES					
4	22	DATA PLATES WERE NOT AFFIXED TO SOME OF THE WAREWASH MACHINES. THE DATA PLATES HAVE BEEN ORDERED.				Hotel operations Chief Engineer	Manufacturer Hobart will provide with the data plate.
		MAIN – GALLEY BAKERY					
5	36	SOME OF THE OVEN LIGHTS WERE NOT WORKING.			08.04.01	Chief Engineer	In progress
		PROVISIONS					
6	16*	AN OPENED HAM THAT WAS HELD FOR MORE THAN 24 HOURS WAS NOT MARKED WITH A USE BY OR DISCARD DATE.			07.22.01	F&B Manager	Corrected during inspection.
		PROVISIONS – VEGETABLE PREP					
7	20	THE BUFFALO CHOPPER BOWL WAS SCARED AND PITTED.			07.31.01	F&B Manager	New bowl to be ordered. Awaiting Ben Clement's approval.
		FOOD SERVICE – GENERAL					
8	33	THE PAINTED SCUPPERS WERE CORRODED AND HAD PEELING PAINT ON THEIR SURFACES MAKING CLEANING DIFFICULT.			07.31.01	Staff Captain	Painting of the drains is in progress.
		MAIN GALLEY					
9	16*	THE GRAVADLAX PRODUCT ONBOARD THIS VESSEL WAS NOT PROPERLY FROZEN FOR PARASITE DESTUCTION.			07.31.01	Hotel Operations	Hotel operations have requested the manufacturer for a revised certificate.
		CHILD ACTIVITY CENTER					
10	41	THE CHILDREN'S DIAPER CHANGING STATION IN			07.31.01	Youth Director	New one has been ordered,

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		DISREPAIR. THE PROTECTIVE COVERING WAS RIPPED.					awaiting delivery, Req#413708el
		CREW MESS					
11	30	A COVERED WASTE RECEPTICLE WAS NOT PROVIDED IN THE CREW TOILET ROOM.			07.22.01	F&B Manager	Corrected during inspection.
		POTABLE WATER					
12	08*	THE VESSEL HAD NO RECORD OF FREE RESIDUAL HALOGEN MONITORING FOR BUNKERED WATER OR PRODUCTION WATER.			08.04.01	Chief Engineer	Either bunkered water records and produced water record are monitored and available in E.C.R.
13	06*	FOUR POTABLE WATER SAMPLES WERE NOT BEING TAKEN FOR ROUTINE MICROBIOLOGICAL ANALYSIS.			08.04.01	Chief Engineer	Waiting for analysis equipment and procedure to be delivered by EH&S department.
14	08*	THE VESSEL DID NOT HAVE A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM. THERE WAS ALSO NO BACKFLOW PREVENTER ON THE INTERNATIONAL SHORE CONNECTION.			08.04.01	Chief Engineer	The Elation has been equipped during construction with backflow preventers on Fire, Sprinkler and Tech. Water International shore connections. All back flow preventer valves are tested every 6 months and results recorded on file and local tags.
15	06*	THE HALOGEN ANALYZER RECORDER WAS NOTE CALIBRATED ON A DAILY BASIS.			08.04.01	Chief Engineer	The analyzer recorder readings are compared at least once a day against manual analysis and calibrated when needed.
16	10*	THE WHIRLPOOL SPAS WERE NOT SHOCK TREATED TO AT LEAST 10 PPM FREE RESIDUAL HALOGEN FOR 1 HOUR ON A DAILY BASIS.			08.04.01	Chief Engineer	The whirlpool's automated emptying procedure is comprehensive of a shock chlorination cycle, which will be adjusted to reach 10 ppm and last one hour.
17	10*	THE VESSEL NEED TO VERIFY THAT THE DRAIN COVERS ON THE CREW AFT AND CHILDREN'S POOL ARE ANTI-VORTEX.			08.04.01	Chief Engineer	Crew and Children pools to be fitted with anti-vortex drain covers
18	10*	ENSURE THAT THERE ARE SHEPHERD'S HOOKS AND THROWABLE FLOATATION DEVICE WITH ATTACHED ROPE AT LEAST 1.5 TIMES THE WIDTH OF THE POOL.			08.04.01	Housekeeping Manager/Staff Captain.	Shepherd's hooks and floating device with rope are in place.
19	02*	THE VESSEL WAS NOT MAINTAINING A LOG FOR ANTI-DIARRHEAL MEDICATIONS SOLD OR DISPENSED ON			08.04.01	Doctor	The log will be maintained from 08.05.01 onwards.

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		THE VESSEL.					
		<u>LIDO</u>					
20	19	THE SNEEZE GUARD IN THE TIFFANY BUFFET DID NOT PROTECT THE FOOD.			07.31.01	F&B Manager	Awaiting Hotel Operation's directive.
		<u>PIZZERIA</u>					
21	33*	FOOD DEBRIS WAS FOUND ON THE DECK UNDER THE SERVICE LINE.			07.22.01	F&B Manager	Corrected during inspection.
22	16*	A BOWL OF SHRIMP SALAD WAS FOUND ON DISPLAY WITH AN INTERNAL TEMP OF 51 DEGREES FARENHEIT. BACK UP WAS AT TEMP. THE LINE WAS NOT OPEN.			07.22.01	F&B Manager	Corrected during inspection.